



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

75

Establishment Name ASHTAR GARDENS
Address 898 Cooper St
City Memphis
Inspection Date 03/09/2023
Risk Category 03
Number of Seats 45

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge [Signature] 03/09/2023
Signature of Environmental Health Specialist [Signature] 03/09/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



Establishment Information

Establishment Name: ASHTAR GARDENS

Establishment Number #: 605317558

NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)

Equipment Temperature

Description	Temperature (Fahrenheit)
Refrigerator	38
Freezer	-10

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Grits	Hot Holding	175
Sausage	Hot Holding	160
Raw shrimp	Cold Holding	35
Sauce	Hot Holding	165
Blanched cooking chicken wings	Cooling	194

Observed Violations

Total # 10

Repeated # 0

- 1: Manager can not demonstrate any knowledge ..
- 6: Educate employees about hand washing.. employees are moving and leaving their station and not washing hands ..
- 13: Raw eggs needs to be stored at the bottom of the refrigerator
- 18: Educated manager and staff about the cooling down process. Observed chicken wings not being properly cooled during the inspection.. explained to manager the cooling down process. Total of 6 hours .. the first two hours 135 to 70.. the remaining 4 hours 70 to 41
- 34: Thermometers not present in the refrigerator or freezer
- 37: No food should be stored on the floor .. must be six inches off the floor or place on a crate .
- 42: Plates needs to be face down versus face up. Plates not properly stored
- 44: Educate employees about change gloves when moving from station to station or returning back to their station
- 45: Cutting boards needs to be replaced
- 53: Please make sure the kitchen floors are kept neat and clean ..



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Comments/Other Observations

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***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Source:

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Additional Comments

901-483-8388 jakeyvia carter

What is minimum hot holding requirement ? 135

What is the cooking temperature for chicken ? 165

What is cooking temperature for shrimp? 145

What is the process for cleaning dirty dishes in three compartment sink ? Wash rinse and santize